

## I CLAIM:

1           1. The method of preparing an aqueous extract of water-  
2 soluble components of dry almond hulls, comprising the following  
3 steps in the order recited:

4           (a.) comminuting said almond hulls, while dry, to  
5 particles between about 5 and about 100 mesh (ASTM);

6           (b.) soaking the particles from step (a) in water  
7 until the water content of the hulls is between about 30% and  
8 about 80 % by weight;

9           (c.) utilizing counter-current extraction techniques  
10 involving counter-current flow of process water through advancing  
11 particles from step (b) to provide a solution of soluble  
12 components of said hulls, along with said residue of said hulls;

13           (d.) physically separating the said solids from said  
14 solutions;

15           (e.) ultrafiltering the solution from step (d) to  
16 remove remaining solids, yeasts, and bacteria;

17           while maintaining the product in steps (a)-(d) at  
18 temperatures between about 40 degrees C and about 75 degrees C.

1           2. The method of claim 1 further maintaining said  
2 temperature through step (a) (e).

1           3. The method of claim 1 further including this further  
2 step of adjusting the Brix value of the resultant solution by  
3 addition of water to one acceptable to the human taste.

1           4. The method of claim 1 further including the further step  
2 of concentrating the solution from step (d) to a syrup useful as  
3 syrup or as a constituent of jams or jellies.

1           5. The method of claim 1, steps (a)-(d) further comprising  
2 drying said solids, and commuting said dry solids to form a  
3 dietary fiber for food products.

1           6. The method of claim 1 further comprising evaporating the  
2 product of step (e) to form a syrup useful as an ingredient of  
3 food products.

1           7. The method of claim 1, steps (a)-(d) further comprising  
2 adding yeast or phytase to said solution reacting then to  
3 increase inositol in the solution, separating solids from said  
4 solution and ultrafiltering the product to provide a juice  
5 product or ingredient for other food products.

1           8. The method of claim 7 in which the product of claim 1 is  
2 concentrated to a syrup useful in food products.

3           9. A food product of the type of confection, jam or jelly,  
4 comprising the product of the method of claim 1 combined with  
5 conventional additional ingredients.

1           10. A fruit product prepared by the method of claim 1  
2 retentive of the antibacterial activity of components thereof.